

# Imitation Is Sincerest Flattery

MANY CONCERNS TRY TO IMITATE

## WHITE ROCK LITHIA WATER

But it is KING of all of them—Over six cars sold in Pensacola this year. More will be sold next year, because the Public asks for WHITE ROCK and will have no other.

LEWIS BEAR CO.

DISTRIBUTERS,  
Pensacola, Florida

### New City Grocery Co.

Located at the corner of 10th ave.  
and 14th streets

This is an up-to-date store, with all modern improvements, and filled with

### Staple and Fancy Groceries

of every kind. We most respectfully invite the public generally to call and be convinced if we are right—that we have a stock of the best quality. We would like to mention a few of our prices for the good of all, yet we will await your visit or call over phone 223, three rings. We will soon add to our already large stock a first-class Meat Market. It is now being built with ample space to carry all kinds of Fresh Meats, Fowls, Game, Fish and Oysters. Prompt delivery, with polite, up-to-date clerks and meat cutters. Come and see us or phone for the best and cheapest goods in the city.

### New City Grocery Co.

PRYOR BROS., Managers

### E. B. ACOSTA & CO.

Prompt delivery to any part of the city.  
Office and Yard—22 to 28 N. Tarpona St., Pensacola, Fla. Phone 363.

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WILL LONG

BE REMEMBERED

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"PURITY"

### A Partial List of the Good Things.

LINE FLOUR, half barrel, very fine	\$3 00
GRANULATED SUGAR, 19 pounds	1 00
HAMS, Dove Brand, sweet and tender, per pound	15
PURE LARD, in bulk, per pound	10
COFFEE, Cafe de Monde, standard here 15 years	25
Carnival Brand, pound cans	40
Two-pound Cans	75
Three-pound Cans	1.00
This is of unusual excellence.	
CURRENTS and DATES, very fine, per pound	10
RAISINS, packages	12 1/2
RAISINS, selected bunches, per pound	15
LEMON and ORANGE PEEL, pound	20
CITRON, extra fine quality	20
PECANS, Florida	25, 20, 15 and 10
FINE ORANGES, dozen	35 and 25
BANANAS, choice ones, per dozen	10
GRAPE FRUIT, large	10 and 15
OLIVES, Mammoth Guava, per quart	50
OLIVES, special, per gallon	1.50
OLIVES, in bottles, stuffed and plain	10c to 2 00
SYRUP, Golden Drip, per gallon	50
JELLIES, glasses and tins	10 to 25
CELERY, big bunch	10
LETTUCE, home grown, also fine Cauliflower and Egg Plants, fresh and crisp	
CANDIES—We're especially strong in this line—	
Bishop's California Rubicon Candies, in half and pound glove	
and handkerchief boxes	75
Gibson's Fruit Tablets, per pound	30
Sunshine Cuts, jar	10
Peter's Chocolate, in flat packages	5, 10, 15 and 25
MINCE MEATS—Atmore's Plum Pudding, 10 to 50 cents; and Mince Meat 10 cents package to 15 cents bucket.	

THE QUALITY GROCER. LAZ JACOBY THE POPULAR GROCER.

14 WEST GARDEN STREET. PHONE No. 183.

### WHIMS OF EPICURES

DISHES OF FABULOUS COST AND QUESTIONABLE TASTE.

The vast sums that were lavished upon feasts by the luxurious Romans—Soyer's Hundred Guinea Dish—One Way of Cooking an Olive.

Whatever criticism the forms and expense of modern entertainment may still invite, we have at least escaped from the objectionable feature of costliness for its own sake which characterized so many of the banquets of a century ago. As we all very well know, there is cookery and cookery, and the best must need be expensive. But there is an obvious distinction between the "regardless of expense" principle and the mere desire to stand sponsor to the costliest dish or dinner, as such, that money can pay for and the perverted ingenuity of cooks can achieve. The first may be the legitimate ambition of a Croesus intent upon social advancement, but the second is a more vulgar aim and one, indeed, that often defeats its own ends.

According to Thackeray's philosophy, "a man can only be hungry and eat and be happy," but there is clearly a great deal more in it than that. Between such a primitive canon of gastronomy and the well founded tastes and preferences of the genuine connoisseur there is a distinction as broad as it is reasonable. Good, better, best, apply as fully and inevitably to matters of the table as to any other department of life, and it must always be difficult for those who have graduated in the higher schools of the culinary art not to accept the very cordial maxim, "The best of everything is good enough for the likes of us."

When the Count of Monte-Christo showed his guests how easy it was to spend a thousand pounds on a dinner for ten persons he gave them also an insight into the rationale of the expenditure. Among the dishes was a sturgeon brought alive from the Volga, and the count then replies to the comments it provoked: "I am like Nero—I wish for the impossible. This fish, which seems so excellent to you, is very likely no better than carp or salmon, but it seemed impossible to procure it, and here it is." There is not even originality in this, for it is only an adaptation of the old Roman idea, and the cost of Monte-Christo's dinner has often been exceeded by that of a single dish.

History is silent as to the sum expended upon the enormous entree called by Vitellius the "shield of Minerva," but as it was composed of an incredible variety of the rarest and nicest kinds of meat its cost was certainly in proportion to its size. Nor could a dish of nightingales' tongues have been made for a trifle, though it could have been worth very little when it was made. The vast sums lavished upon the feasts of the luxurious Romans must be accepted with some hesitation and the \$4,000 said to have been the daily amount expended by Vitellius upon his supper seems almost fabulous.

But then he, too, was deterred by a desire to attain the "impossible" and employed a far reaching organization in order to realize it. According to Josephus, his food was of the most rare and exquisite nature, "the deserts of Libya, the shores of Spain, the waters of the Carpathian sea, and even the coasts and forests of Britain were diligently searched for dainties to supply his table." But even this is eclipsed by the story of a single dish provided for a banquet given by Hellogabalus which is said to have cost no less a sum than \$4,000 of English money.

The waste and utter futility of such lavish expenditure may be said, in some sense, to have been counterbalanced by the idea of splendor and luxurious opulence which it was thought to express. But we find records of dishes of quite inordinate cost much nearer our own times for which no such plea can be urged.

In his "City Madam" Massinger scourgings the extravagant method of preparing many dishes then in fashion and ridicules "their piles of carps' tongues and their pheasants drenched with ambergris." And he is especially severe—perhaps such an incident had actually occurred—upon "the carcases of three fat wethers bruised for gravy to make sauce for a single turkey." This, of course, is a simple barbarism for which there can be no possible palliation. And, though it may be regarded as an exceptional instance of princely magnificence, one instinctively

shrinks at the statement that at the banquet given by Louis XIV. at Versailles on the occasion of the marriage of Milie, de Blois and the Prince de Conti in 1663 the ortolans alone cost 16,000 francs.

Napoleon himself is reported to have said that "more fortunate treaties, more happy arrangements and reconciliations were due to the cook of his Chancellor Cambaceres than to the crowds of diplomatic nonentities who thronged the antechambers of the Tuileries." That cook could scarcely complain of his "raw material," for on a certain occasion a large trout arrived from Geneva, the cost of which was verified by the Comptroller Comptes as amounting to 6,000 francs.

But as an instance of cost for cost's sake no better example can be given than that of Seyer's famous "hundred guinea dish," so much talked of in the middle of the last century. This, of course, was a "made dish," which required as a mere preliminary the sum of \$34, the cost of five turtles' heads, with a part of the fins and green fat. The next requirement was over 400 birds of every kind known to the poultry yard and game list, with a few not included in either, the small "noix" from each side of the middle of the back of each bird alone being used. This, no doubt, is a superlatively dainty morsel, but it is almost impossible to repress a feeling of indignation at finding that a hundred snipe were sacrificed for it. The cost of the "garriture" is set down at \$14 10s., and this consisted of coxcombs, truffles, mushrooms, crayfish, olives, artichokes, sweetbreads, green mangoes and some other ingredients. The one relief felt on reading the account of this dish is that such a vulgar and ridiculous medley is no longer possible.

Almost as foolish, although of a different character, is the recipe exalted by Brillat-Savarin, which teaches us how to misapply the flesh of two woodcocks, with truffles and other concomitants, as the hère stuffing for a single pheasant. We are assured that "the success of this method is guaranteed by the very nature of things," but the idea seems radically false to begin with, and no amount of skill can cure the inherent defect.

It is some years since a well known connoisseur condemned the use of lobster sauce with salmon on the reasonable ground that no fish should be made to serve as the complement of another. And it is surely an offense of still greater magnitude to attempt to incorporate the individual subtleties of two such delicious birds as the woodcock and pheasant in a single dish.

The cost of cooking a single olive may turn out a costly proceeding, especially if a bon vivant should adopt the following method: Place a French olive inside a beccafico (the fig pecker), the beccafico in a golden plover, the plover in a pheasant and the pheasant in a bustard. The cooking is to proceed with special regard to the "basting," and when the dish is presented the master of the feast sends the olive (only) to the guest whom he desires to honor, unless, indeed, he happens to sup alone—Lucullus with Lucullus—when he eats it himself. There is some reason to believe, however, that this recipe was designed as a sarcastic rebuke to the extravagant cooks of the period and not less to the wealthy gourmet of overcultivated tastes.—London Globe.

### Fine Fruit Cake

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POUND CAKE

At 25 Cents per lb.

Cheaper than you can make it, and by far better.

Order now for your CHRISTMAS DINNER

If experience counts for anything, we know how to make good cakes.

W. Florida Steam Bakery

### A FORM OF SLAVE TRAFFIC THAT IS ALIVE IN AFRICA.

Zanzibari Women Servants Are Not For Hire, but Are Bought and Sold Outright For Cash—The Way the Transactions Are Conducted.

In Mozambique, the Portuguese territory on the east coast of Africa, one does not hire women servants. If one wants a manservant, that is another matter.

There are always Zanzibari boys, with their white skulls, their night gown looking robes, without sleeves; barefooted and unrivaled as cooks and waiters—ideal valets.

Women servants are quite a different story. Zanzibari women are not for hire, so the white woman or the bachelor or the clerk desirous of obtaining a domestic buys a native Zanzibari girl from the camera municipal, or town council, of the nearest town.

The purchase is simple, but binding, as far as the girl is concerned.

For instance, that young man is at Delagoa Bay to push a certain firm's goods. He is allowed to buy for expenses, commission and salary.

He will gravitate to the club, becoming a member and sleeping there until such time as he should have secured a tiny cottage on the Ponta Vamala, or, as the British call the high ground above the harbor, Reuben's point.

A table, two or three cane chairs and a camp bedstead complete the inside furnishings. On the step, or veranda, will be arranged a small cooking stove and washbasin, but naturally he will, if from home, be at a loss what to do as far as cooking and housework is concerned.

"Oh," his friends at the club will say, "buy a girl. You'll get a decent one for anything over \$50."

"But how?" replies the newcomer, "Isn't that slavery?"

"When you're in Rome"—We don't call it that here. We'll run you up one of the rivers and you can look around the kraals (villages) till you see one you fancy. We'll find out her name, and the camera municipal will do the rest."

Perhaps on the following Saturday or Sunday some of the older white residents will take the newcomer up the Koomati or Maputa river in a steam launch, go ashore at some kraal or other and have a look around.

The Zanzibari girls are by no means bad looking. Often their black hair is long and silky, their noses are not spatulate, as in most other native races, their figures are beautifully rounded and graceful, the skin being either chocolate color or lighter. These differences from other tribes can probably be traced to a strain of Portuguese blood of some distant ancestor.

The newcomer will have these things pointed out to him, and from among the maidens he will probably choose one that may take his fancy.

His friends will find out her name, and after partaking of native spirits and meale cakes with the "induna," or headman, they will return.

On the Monday the newcomer will appear before the camera municipal, stating that he needs a girl for his house. He will be asked if he wishes for any particular one. "Yes," he will say, giving her name and the name of her kraal.

A Portuguese official then visits the kraal and purchases the girl from her father for so much, and a few days later the purchaser is informed that if he will call at the camera municipal he can receive his bargain.

He goes down and signs a document to the effect that he has paid so much for the girl, and in consideration of that payment she is henceforth his own particular property, to do with as he will, in just the same manner as if she were a table or a chair.

The usual price is from \$50 to \$100, according to her social standing, looks or figure and the ages from a marketable point of view range from twelve to sixteen years.

The Portuguese make so much of each girl sold, and, strange to say, neither the girl nor the parents seem to object to this dealing in human flesh—in fact, the parents often bring their daughters over to the mainland for the purpose of disposing of them at private sale, but most of the transactions pass through the hands of the Portuguese—they don't like to lose the commission. Some of the girls bought in this manner soon pick up English or whatever language their lord and master may speak, and most of them are fairly well treated; but, equally, of course, some of them fall into the hands of brutes who treat them shamefully.—Philadelphia North American.

### AN INSURANCE COMPANY THAT ESCAPED.

Read what the New York Herald says of the investigation of the Home Life Insurance Company. The Herald of Dec. 10, said:

Mr. Hughes practically finished his inquiry into the affairs of the Home Life Insurance Company, of this city without having found anything scandalous in connection with its affairs. So much could hardly have been said of any other company that has yet come under his scrutiny. His inquiry was no less searching than heretofore, but the officers of this company apparently survived it unscathed.

George E. Ide, president of the company, testified that his company deals with no particular brokerage house, has joint accounts with no banker or broker, has no investment exceeding \$10,000 in any trust company or bank and that neither his company nor any of its officers has ever taken part in syndicate participations.

During nearly twenty years the company's surplus has not been largely increased. The witness explained this by the statement that he thought the surplus reserve sufficiently large in proportion to the company's assets and believed the policy holders should share in any excess. The excess in the company's earnings from year to year had, therefore, been credited regularly in the shape of dividends to the policy holders.

In Mr. Ide's opinion ten per cent of any company's assets constitutes a sufficiently large surplus reserve for all contingencies "provided its securities be of a sufficiently high class." Under the Home Life's system the dividends allotted to the holders of its deferred dividend policies are absolutely figured out every year, and by a card catalogue system any holder of a policy in this class may learn at any time precisely what the accumulations upon his policy have amounted to down to date.

When Mr. Hughes asked the witness to tell him frankly if he were seeking life insurance whether he would advise him to take out a deferred dividend or an annual dividend policy, Mr. Ide said he would distinctly advise the deferred dividend policy "provided an annual accounting was offered." Otherwise he said he would not so advise. As stated by the Herald yesterday, the Armstrong committee is likely to urge legislation making some such accounting obligatory upon all companies dealing in deferred dividend policies.

Mr. Ide said he knew of no other New York company which makes an annual accounting of deferred dividends, such as the Home Life has maintained for twenty years.

This company is represented in Pensacola by

Geo. P. Wentworth,  
General Agent,

Wm. C. Hooton, Asst. Gen. Agt.,  
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50 Cents. ALL DRUGGISTS.

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